

CLAIMS

What is claimed is:

1. A method of configuring a slice of a pizza-type pie, which is at least partially baked, the method comprising:

folding an end portion of the slice in a transverse direction so that upon folding the top of

5 the end portion is folded onto the top of the remainder of the slice; and

folding the resulting slice in a lengthwise direction so that the top of the resulting slice is folded onto itself.

2. The method of claim 1, wherein the slice is in a shape that is selected from the group consisting of a wedge shape, a substantially round shape, and a substantially square shape.

3. The method of claim 2, wherein the folded end portion that is from about 10% to about 40% of the length of the slice.

15 4. The method of claim 3, wherein the folded end portion is from about 20% to about 35% of the length of the slice.

5. A method of configuring a wedge-shaped slice of a pizza-type pie, which is at least partially baked, the method comprising:

20 folding a pointed end portion of the slice in a transverse direction so that upon folding the top of the end portion is folded onto the top of the remainder of the slice; and

folding the resulting slice in a lengthwise direction so that the top of the resulting slice is folded onto itself.

6. The method of claim 5, wherein the folded end portion that is from about 10% to about  
5 40% of the length of the slice.

7. The method of claim 6, wherein the folded end portion is from about 20% to about 35%  
of the length of the slice.

8. A configuration of a slice of a pizza-type pie, which is at least partially baked, which  
slice is obtained from the method comprising:

folding an end portion of the slice in a transverse direction so that upon folding the top of  
the end portion is folded onto the top of the remainder of the slice; and

folding the resulting slice in a lengthwise direction so that the top of the resulting slice is  
15 folded onto itself.

9. The product of claim 8, wherein the slice is in a shape that is selected from the group  
consisting of a wedge shape, a substantially round shape, and a substantially square shape.

10. The product of claim 9, wherein the folded end portion is from about 10% to about 40%  
20 of the length of the slice.

11. A configuration of a wedge-shaped slice of a pizza-type pie, which is at least partially baked, which slice is obtained from the method comprising:

folding a pointed end portion of the slice in a transverse direction so that upon folding the top of the end portion is folded onto the top of the remainder of the slice; and

5 folding the resulting slice in a lengthwise direction so that the top of the resulting slice is folded onto itself.

12. The product of claim 11, wherein the folded end portion that is from about 10% to about 40% of the length of the slice.

13. The product of claim 12, wherein the folded end portion is from about 20% to about 35% of the length of the slice.

14. A method of configuring a slice of a pizza-type pie, which is at least partially baked,  
15 which method comprises:

folding an end portion of the slice, which end portion is substantially free of toppings, in a transverse direction so that the top of the end portion is folded onto the top of the remainder of the slice, which remainder has one or more toppings; and

folding the resulting slice in a lengthwise direction so that the top of the resulting slice is  
20 folded onto itself.

15. The method of claim 16, wherein the folded end portion of the slice is further substantially free of sauce.

16. The method of claim 14, wherein the slice is in a shape that is selected from the group consisting of a wedge shape, a substantially round shape, and a substantially square shape.

5 17. The method of claim 16, wherein the folded end portion is from about 10% to about 40% of the length of the slice.

18. The method of claim 17, wherein the folded end portion is from about 20% to about 35% of the length of the slice.

19. A method of configuring a wedge-shaped slice of a pizza-type pie, which is at least partially baked, which method comprises:

10 folding a pointed end portion of the slice, which end portion is substantially free of toppings, in a transverse direction so that the top of the end portion is folded onto the top of the remainder of the slice, which remainder has one or more toppings; and

15 folding the resulting slice in a lengthwise direction so that the top of the resulting slice is folded onto itself.

20 20. The method of claim 19, wherein the folded end portion of the slice is further substantially free of sauce.

21. The method of claim 19, wherein the folded end portion is from about 10% to about 40% of the length of the slice.

22. A configuration of a slice of a pizza-type pie, which is at least partially baked, which slice is obtained from the method comprising:

folding an end portion of the slice, which end portion is substantially free of toppings, in a transverse direction so that the top of the end portion is folded onto the top of the remainder of the slice, which remainder has one or more toppings; and

folding the resulting slice in a lengthwise direction so that the top of the resulting slice is folded onto itself.

23. The product of claim 22, wherein the folded end portion of the slice is further substantially free of sauce.

24. The product of claim 22, wherein the slice is in a shape that is selected from the group consisting of a wedge shape, a substantially round shape, and a substantially square shape.

25. The product of claim 24, wherein the folded end portion is from about 10% to about 40% of the length of the slice.

26. The product of claim 25, wherein the folded end portion is from about 20% to about 35% of the length of the slice.

27. A configuration of a wedge-shaped slice of a pizza-type pie, which is at least partially baked, which slice is obtained from the method comprising:

folding a pointed end portion of the slice, which end portion is substantially free of toppings, in a transverse direction so that the top of the end portion is folded onto the top of the remainder of the slice, which remainder has one or more toppings; and

folding the resulting slice in a lengthwise direction so that the top of the resulting slice is folded onto itself.

28. The product of claim 27, wherein the folded end portion of the slice is further substantially free of sauce.

29. The product of claim 27, wherein the folded end portion is from about 10% to about 40% of the length of the slice.

30. A pizza-type pie, comprising:

a crust;

sauce on top of the surface of the crust; and

toppings also on top of the surface of the crust;

wherein an inner minority portion of the surface area of the pizza is substantially free of toppings.

31. The pizza-type pie of claim 30, wherein the inner minority portion is further substantially free of sauce.

32. The pizza-type pie of claim 30, wherein the inner minority portion is from about 10% to about 40% of the surface area of the pizza.

33. A substantially round pizza-type pie, comprising:

a crust; and

toppings and sauce covering an annular region of the crust,

wherein an inner central region of the crust is substantially free of toppings.

34. The pizza-type pie of claim 33, wherein the inner central region is further substantially free of sauce.

35. The pizza-type pie of claim 33, wherein the central region has a substantially round shape.

36. The pizza-type pie of claim 35, wherein the central region comprises from about 10% to about 40% of the surface area of the pie.

37. A substantially square pizza-type pie, comprising:

a crust; and

toppings and sauce covering one or more rectangular regions of the crust,

wherein one or more inner rectangular regions of the crust is substantially free of toppings.

38. The pizza-type pie of claim 37, wherein the one or more inner rectangular regions are further substantially free of sauce.

39. The pizza-type pie of claim 37, wherein the one or more inner rectangular regions  
5 comprise from about 10% to about 40% of the surface area of the pie.

40. A slice of a pizza-type pie, which is at least partially baked, which slice comprises:  
a crust;  
a minor portion of the crust that is substantially free of toppings; and  
40 toppings and sauce on the remainder of the crust.

41. The food item of claim 40, wherein the minor portion is further substantially free of  
sauce.

15 42. The food item of claim 40, wherein the slice is in a shape that is selected from the group  
consisting of a wedge shape, a substantially round shape, and a substantially square shape.

43. A toppings shield for use on substantially square pizza-type pies, comprising:  
a strip of solid material formed to have a U-shaped cross-section.

20 44. The article of claim 43, wherein the solid material formed to have a house-shaped cross-  
section.



45. A toppings shield for use on substantially round pizza-type pies, comprising:  
a top portion;  
a substantially-cylindrical wall, wherein the top of the wall is connected to the periphery  
of the top portion; and

5 a plurality of spokes extending from the cylindrical wall, wherein the spokes have a U-  
shaped cross-section.

46. The article of claim 45, wherein the spokes have a house-shaped cross-section.

10 47. The article of claim 45, wherein the substantially-cylindrical wall has the shape selected  
from the group consisting of a circle, oval, an ellipse, a polygon or any similar geometric shape  
thereof, when viewed from the bottom.

15 48. The article of claim 45 further comprising a wheel to which the other end of the plurality  
of spokes are connected, wherein the wheel has a U-shaped cross-section.

49. The article of claim 48, wherein the wheel has a house-shaped cross-section.